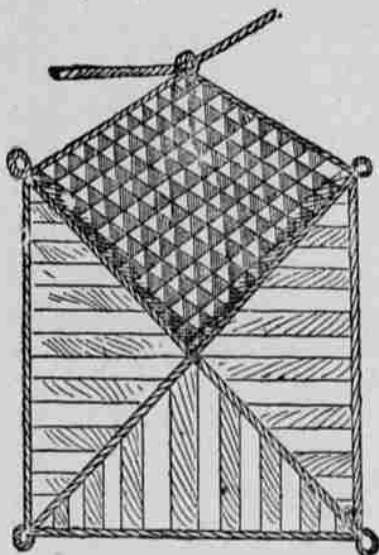


CHRISTMAS FANCY WORK.

Inexpensive Articles Which Are Sure to Please Your Friends.

A splash-back to a washstand saves many an ugly stain upon the wall paper. Novelty in shape is now sought, and one of the latest ideas represents a huge fan of plaited cretonne or "art" muslin. If the latter is used, it is so thin that it requires a lining. The better plan is to cut the fan shape out in American cloth, or even stout brown paper, and then to take a long strip of the muslin having a lace sewn (plainly not full) along the top edge and to plait that over the paper, tacking it here and there to keep it in place. The splashers can be hung up by a cord, the ends of which are to be brought through holes pierced in the foundation.

A key cover keeps dust from the piano and can be made exceedingly ornamental. The material chosen should be as rich as possible; we are thinking now of a background of rather bright crimson plush, with a central band of



A NOVEL NIGHTDRESS SACHET.

cream satin enriched with embroidery in white, cream, crimson and gold; and an outlining of Japanese tinsel. The cover should be lined with soft crimson silk and have an interlining of thin flannel.

A nightdress sachet need not be made in the conventional shape. For convenience it should be moderately large. Our model is made square, of striped sash ribbon lined with quilting and edged with cord, looped at the corners. A ribbon is sewn to one of the loops at the tips, and to close the case the four flaps are turned inwards; the ribbon is threaded through all the four loops and tied into a careless bow; the whole thus bearing some resemblance to a Brobdingnagian envelope.—Good Housekeeping.

Something About the Proper Way of Cooking Pumpkin and Squash.

Pumpkin for pie to be properly cooked must be slowly steamed. Peel it, remove the seeds, cut it in pieces and put it in a large iron pot, with about a quart of boiling water to one good-sized pumpkin. Cover it close. Let

it boil hard for about five or ten minutes, and then set it back where it will steam slowly for about six hours. At the end of this time nearly all the water will be absorbed, and the pumpkin will be sweet and tender. Press it piece by piece through a vegetable press. By this means the pumpkin should be well drained and thoroughly strained, hardly more moist than a well-mashed potato. Take four cups of this strained pumpkin, add four cups of rich milk, a teaspoonful of salt, two of ginger, one of nutmeg and one of mace, a small cup of sugar and four or five eggs according to their size. Some housekeepers prefer to bring the milk to a boiling point before they use it, and this undoubtedly gives a richer pie. Pour the pumpkin thus prepared into deep pie plates that have been lined with pastry. A properly made pumpkin pie is at least an inch thick. See that at least half the plates are square tins, which give the delightful corner pieces of old times.

A squash pie is much more easily made and this may be the reason why it has taken the place of pumpkin in some localities. For among vegetables the fittest does not survive, but that which is the easiest handled and gives the least trouble. To make a squash pie use five cups of strained and cooked squash to one quart of boiling milk. Add a grated nutmeg, a heaping teaspoonful of salt, the juice of half a lemon, a tablespoonful of butter and five or six eggs, according to size. Bake the pie for from forty-five to fifty minutes in a rapid stove oven. In the old-fashioned brick oven they were baked about one hour.—N. Y. Tribune.

Neglected Women Deserve Neglect.

It is her own fault if a woman is unloved and neglected. This is a harsh statement to make, but is a fact. Mortal man is a weakling who can no more resist kindness than a rose can resist the sun. It is weak, helpless woman's duty to make herself attractive and pretty in the very teeth of defeat, and to make herself agreeable to every one in the very face of discouragement. Call it hypocrisy, tact, flattery, or by any other term, but she must turn in the edges, and make allies instead of antagonists of the people about her. Spotless neatness, becoming feminine attire, truth, kindness, cheerfulness, love, and the loyalty that restrains her from speaking ill of her neighbors will make any woman lovely, even though she lacks beauty.

Poached Eggs with Cream Sauce.

One pint of water, one teaspoonful of vinegar, one saltspoonful of salt, as many eggs as are required. Put the water, vinegar and salt into a very clean frying pan, and when boiling slip the eggs carefully into it, without breaking the yolks. When set, remove from the water with a skimmer and drain thoroughly before placing on a warm dish. Pour the water out of the pan and put in a teaspoonful of flour and a tablespoonful of butter smoothly together, and add the cream; add a little minced parsley, salt and a dash of cayenne. Boil three minutes, pour over the eggs, and serve at once.

TWO DOLLARS A YEAR.

